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We are recruting proofreader for Nanoha Yougashiten no Ii Shigoto.
If you are interested, please contact me via batoto: http://bato.to/forums/user/89647-mana-light/
or send message to this email. darkrain1411@gmail.com. Thanks.

THE HIGHLY POPULAR DESPICABLE PATISSIER ON TV...
「PRINCE OUJI」 SANOMIYA OUJI
PRINCE'S SISTER IZUMI-CHAN HAS COME FORWARD TO PUT A STOP TO PRINCE!!
THE ANGEL'S MILLE FEUILLE!!
THE PRINCE'S PROUD CREATION!!
Recette 6
兄妹と兄弟の事情ミルフィーユ ②
I MUST SUPPORT HER!!
PRINCE WINS —!!
若木民喜
なのは洋菓子店のいい仕事

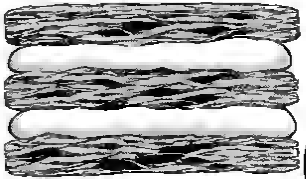
■ THE PERSON TO VISIT THE PATISSERIE OF THE THREE BROTHERS IS NOT A CUSTOMER TODAY AS WELL, BUT A FEARLESS YOUNG GIRL CALLED IZUMI?!

TO PUT A STOP TO BIG BROTHER...
I MUST!!
はしめての お菓子作り
THE CROSS-SECTION OF THE SOFT AND CRUNCHY CRUST.
SO THIS IS THE ANGEL'S MILLE FEUILLE HUH...
OBJEC-TION!!
PRINCE FOREVER!!
PRINCE IS GOING AROUND CRUSHING THOSE USELESS DESSERT SHOPS FOR US!!
AND THAT'S WHY WE NEED TO DO THIS!!

ローン
YOU SAW THE MILLE FEUILLE SHE MADE RIGHT.
I'VE SAID IT BEFORE, SHE CAN'T WIN AT ALL.
IF WE CONTINUE TO LET PRINCE ATTACK OTHER PEOPLE'S SHOPS,
THEN IZUMI-CHAN IS GOING TO GET HURT!!
SO PLEASE TEACH HER, BIG BROTHER.
HMHM NO WAY☆
フォオイ
SHE'S STILL A COMPLETE NOVICE AT MAKING CAKES.
ちーん
EVEN THOUGH THAT CHILD IS ALSO BORN IN A CAKE SHOP,
ALSO HAS CHRONIC RHINITIS
OUR ONLY CHANCE IS TO BAKE MILLE FEUILE!!
PRINCE'S THEME FOR THIS MONTH IS THE MILLE FEUILLE
SHE NEEDS TO START WITH CREAM FILLED PASTRIES OR A VISIT TO A DOCTOR FIRST.

I'M ON PRINCE'S SIDE.
WHY WOULD I FEEL THE NEED TO GO HELP HER.
スパー
スポ
I UNDERSTAND NOW.
IF YOU HELP THEN I'LL DO ALL OF BIG BROTHER'S CHORES FOR THIS WEEK!!
YOU MUST BE VERY FRUSTRATED MY PRINCESS!!
はじっ
PLEASE LET ME LEND YOU A HAND!!
PRINCESS ?!
BAKED GOODS FOR AMATEURS

Mille-feuille



IT IS A MULTI-LAYERED DESSERT THAT HAS MANY PASTRIES AND CREAM IN THE MIDDLE

JUST LIKE MILLE FEUILLE'S OTHER NAME 「CAKE OF A THOUSAND SHEETS」 IMPLIES,

● THE CREAM HERE CAN BE MADE BY CUSTARD OR USE CUSTARD MIXED WITH WHIPPED CREAM. THERE IS ALSO A LOT OF VARIETY SUCH AS USING THIS AS A BASE AND ADDING FRUITS TO IT.

PRINCESS, WHAT IS THE MOST IMPORTANT ASPECT OF THE MILLE FEUILLE?

EH!?

ERM ...

I'LL ANSWER THAT FOR YOU.

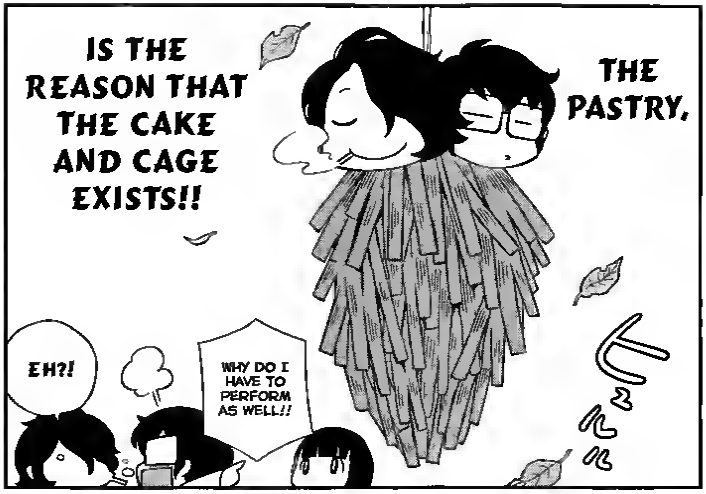
IT'S THE PASTRY!!

THE FRAGRANCE OF THE BUTTER AND FLOUR, THE HIGH DENSITY OF THE LAYERS AS WELL AS THE HARD TO CHANGE SOFT YET CRUNCHY PALATE.

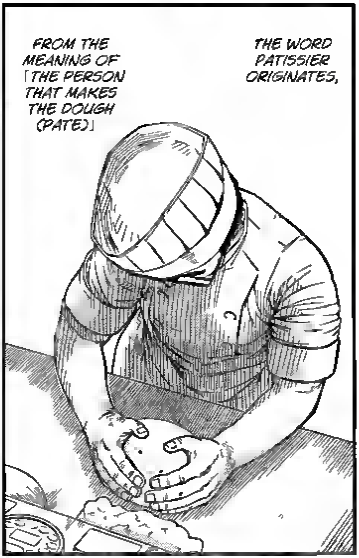
THE PASTRY OF THESE THREE ASPECTS COMBINED IS THE LIFE AND SOUL OF A MILLE FEUILLE.

IF IT'S SQUASHED OR DAMPENED THEN IT'S GOING TO DISAPPOINT GREATLY

LET ME GIVE YOU A GOLDEN ADVICE!!


IS THE REASON THAT THE CAKE AND CAGE EXISTS!!
THE PASTRY.
EH?!
WHY DO I HAVE TO PERFORM AS WELL!!

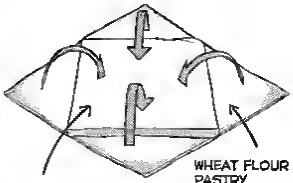
PATISSIERS ARE[OFTEN] VERY WORRIED ABOUT THE CONDITION OF THE DOUGH.
PIES
TARTS
SCONES


FROM THE MEANING OF 「THE PERSON THAT MAKES THE DOUGH (PATE)」
THE WORD PATISSIER ORIGINATES,

YOU'RE TALKING ABOUT IT LIKE, LIKE THIS IS SOME SORT OF F1 RACE AND WE'RE TALKING ABOUT PAINT JOBS!!
IT'S RED—
NO— IT'S BLUE—
HOWEVER THE MUNDANE WORLD DOESN'T CARE ABOUT ANY OF THIS AND ONLY WANTS THEIR CREAM AND CONDIMENTS!!
I'VE LEARNED SOME-THING.
THIS IS CONTRA-DICTORY TO ITSELF —!!
HOWEVER SUKIYAKI ITSELF IS THE SAUCE.
THIS IS LIKE TALKING ABOUT THE SAUCE WHEN EATING SUKIYAKI.
OH.
THE SO CALLED [THOUSAND LAYERED PASTRY] ...
IS VERY HARD TO PAINT
THE PASTRY OF THE MILLE FEUILLE.

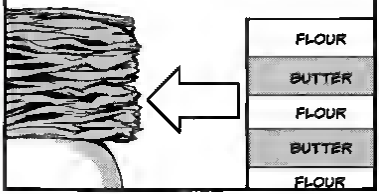
THE PUFF PASTRY USED IN MULTI-LAYERED PASTRIES IS MADE FROM WHEAT FLOUR WITH BUTTER PLACED IN IT

TO A NOVICE THE DIFFICULTY OF FOLDING THE DOUGH IS HARD ENOUGH AS IT IS



AND THEN EACH LAYER IS HEATED ONE BY ONE.

THEY CAN'T BE OVER PUFFED OR TOO TOUGH



THAT MEANS,

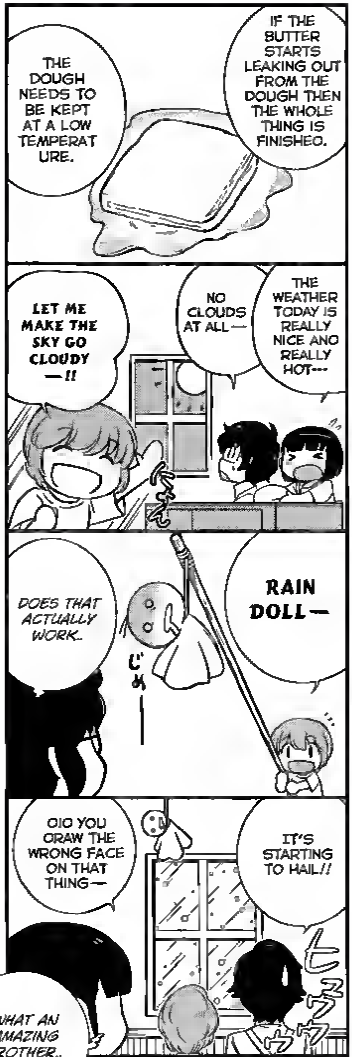
WELL YOU UNDERSTAND WHAT THAT MEANS NOW RIGHT?

TO PRINCESS,

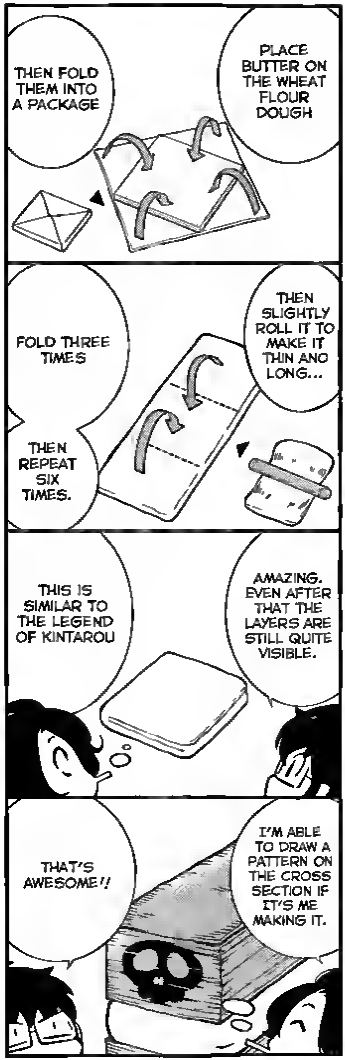
THIS IS COMPLETELY IMPOSSIBLE FOR YOU TO MAKE.

AND THAT'S THE EXTENT OF MY TEACHINGS.
GOOD BYE.
ガラー
SERIOUSLY BROTHER!! WHAT IS THE MATTER WITH YOU!
I'LL LEAVE THE CHORES TO YOU.
はじめてのお菓子作り
EVEN SO ...
ALL I CAN DO IS KEEP CONTINUING TO DO WHAT I MUST..!!

pate 2


THE DOUGH NEEDS TO BE KEPT AT A LOW TEMPERATURE.
IF THE BUTTER STARTS LEAKING OUT FROM THE DOUGH THEN THE WHOLE THING IS FINISHED.
LET ME MAKE THE SKY GO CLOUDY —!!
NO CLOUDS AT ALL—
THE WEATHER TODAY IS REALLY NICE AND REALLY HOT---
DOES THAT ACTUALLY WORK..
RAIN DOLL—
じゃ—
OIO YOU DRAW THE WRONG FACE ON THAT THING—
IT'S STARTING TO HAIL!!
ヒラヒラ
WHAT AN AMAZING BROTHER..

pate 1


PLACE BUTTER ON THE WHEAT FLOUR DOUGH
THEN FOLD THEM INTO A PACKAGE
THEN SLIGHTLY ROLL IT TO MAKE IT THIN AND LONG...
FOLD THREE TIMES
THEN REPEAT SIX TIMES.
AMAZING. EVEN AFTER THAT THE LAYERS ARE STILL QUITE VISIBLE.
THIS IS SIMILAR TO THE LEGEND OF KINTAROU
I'M ABLE TO DRAW A PATTERN ON THE CROSS SECTION IF IT'S ME MAKING IT.
THAT'S AWESOME!!

TL NOTE: WIKIPEDIA IT IF YOU WANT TO KNOW WHAT IT IS.

pate 4

WHAT'S ALMOND CREAM?
YOU CAN USE CUSTARD OR ALMOND CREAM FOR THE CREAM FILLING...
Cake fanatic
PA... PATISSIERE ...?
ALMOND CREAM IS MADE FROM MIXING CREME PATISSIERE WITH FOAMED WHIPPED CREAM.
FOAMED WHIP CREAM IS WHEN YOU USE CUSTARD AND BUTTER AND EGG YOLK AND MILK AND THEN YOU START MIXING IT UNTIL THEY START TO FOAM ALSO I NEED TO MENTION THAT THERE IS A WHIPPED CREAM WHERE YOU DON'T PUT SUGAR IN IT AND...
NEED ME TO REPEAT THAT AGAIN?
ERM...FOAMED WHIPPED CREAM IS CUSTARD WITH WHIPPED CREAM AND...

pate 3

THIS...THIS OUTFIT IS?!
SINCE YOU'RE GOING TO BATTLE WITH THE PRINCE THEN NATURALLY YOU MUST BECOME A PRINCESS!!
I MADE THAT.
HE'S PRETTY MOTIVATED ON THINGS THAT I DIDN'T ASK HIM FOR HELP ON..
YOU NEED TO BE MORE LIKE THIS!!
I'VE ALREADY THOUGHT UP YOUR LINES AND YOUR ACTIONS.

HOW IS IT...?
FEELS LIKE IT IS SLIGHTLY BETTER THAN YESTER-DAY'S.
SHE REALLY SHOULD BE COMPLIMENTED FOR ACHIEVING THIS LEVEL ONLY AFTER THREE DAYS
AS EXPECTED FROM A DAUGHTER OF A CAKE SHOP
WINNING WITH THIS ONLY THIS LEVEL MIGHT BE TOO HARSH FOR HER.
HOWEVER...
THESE BIG BROTHERS ARE ALL THE SAME ORGANISMS!!
NEVER CONSIDERING WHAT THE SIBLINGS ARE GOING THROUGH!
HE DIDN'T TEACH YOU ANYTHING AT ALL!!
IF ONLY MY BROTHER WOULD TEACH YOU MORE!!

HOWEVER I...
REALLY DO LIKE MY BROTHER...
MY BROTHER IS A GOOD PERSON.
THE CAKES THAT HE MAKES IS FULL OF A GENTLE AND KIND TASTE.
I WISH THAT HE CAN TURN BACK INTO,
THE BROTHER THAT I LIKED BEFORE..
TO ME,
CAKES ARE THE REASON THAT I LIVE!!

...I'M THE OPPOSITE TO YOU.
I HATE MY BROTHER!!
THE WAY THIS SHOP IS ALWAYS SO EMPTY,
REALLY MAKES ME REGRET THINGS.
I WISH HE WOULD BE MORE SERIOUS ABOUT THINGS!!
NO MATTER HOW MUCH OF AN EFFORT AND TIME I SPEND ON EXPLAINING THINGS HE WILL NEVER UNDERSTAND ME.

NOBODY KNOWING ABOUT THE CAKES BAKED BY MY BROTHER EVEN NOW,
MAKES ME REGRET THINGS EVEN MORE!!
MY BROTHER 'S CAKES, REALLY ARE DELICIOUS ...
SEIJI-KUN...
IZUMI-CHAN, YOU CAN USE THIS.
ガチャ
ガチャ

THIS IS ...
THE PASTRY THAT MY BROTHER MADE.
THIS IS ...?
YOU NEED TO KEEP IT A SECRET FROM HIM.
THIS WAS LEFT BEHIND BY HIM BEFORE AND I PLACED IT IN THE FRIDGE.
I CAN'T DO THAT!!
I CAN'T USE THAT!!
YOU WILL CREATE A MILLE FEUILLE OF OUR SHOP!!
IF YOU USE THIS TO MAKE IT THEN,
feuilletage 5.20

IF YOU ARE ABLE TO WIN WITH IT THEN PEOPLE WILL KNOW ABOUT MY SHOP AS WELL.
THIS IS MY BATTLE AS WELL!!
プリンス王子の
スイーツ十字軍
木椙商店街
PRINCE OUJI'S SWEETS CRUSADE!!
BROADCASTING TO YOU TODAY FROM THE KOZUE SHOPPING STREET!!
なるさわ

PRINCE OUJI ENTERS THE SCENE!!
FORGING THE FOUNDATION FOR THE PEACE OF DESSERTS!!
PRINCE— OUJI—!!
THE PROTAGONIST IS NATURALLY...
MOMENT —!!
WAIT— A.....
WAIT A MOMENT —!!
PASERI-KUN, I WAS THE ONE THAT CAME UP WITH THAT LINE YOU KNOW—
EVEN IF THE COMMON FOLK FORGIVE YOU OF THIS...
THIS BLADE IN MY HANDS WILL NEVER FORGIVE YOU!!
AN EVIL THAT CALLS ITSELF PEACE...

THE BRINGER OF JUSTICE THE THOUSAND LAYER PRINCESS IS HERE!!
THE ELIXIR OF THE SKY AND THE EARTH HAS CALLED UPON ME!!
AHH, SUDDENLY A CHALLENGER!!
WHO IS SHE—!!
EH?! WAS THIS ON THE SCRIPT? EH?!

■ YOUNGER BROTHER AND SISTER. BOTH WITH THEIR OWN FEELINGS TOWARDS THEIR ELDER BROTHERS, THE BATTLE OF DESSERTS STARTS HERE!! WILL KANOHA'S PASTRIES BE ABLE TO WIN?!

Pure Mashiro & Miso Soup

present

Raw provider	Sokore
Translation	Miso Soup
Proofreading	
Cleaning	Light
Redrawing	
Typesetting	Kurokami Seira, Light
Quality check	Chán

Le travail de qualité de la Pâtisserie Nanoka

なのは洋菓子店のいい仕事

若木民喜